

FORM PTO-1449

U.S. DEPARTMENT OF COMMERCE
PATENT AND TRADEMARK OFFICEAtty. Docket No.:
13282-1Appl'n No.:
09/858,190

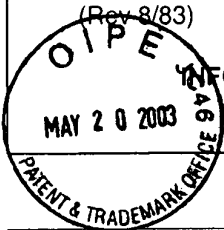
(Rev. 8/83)

INFORMATION DISCLOSURE STATEMENT

Applicant: Clarke

Filing Date:
May 15, 2001Group:
1761

(Use several sheets if necessary)



US PATENT DOCUMENTS

* Exr. initial	Document number	Date	Name	Class	Sub- class	Filing date (if appropriate)
SW	2,278,571	4/42	Skinner	99	148	
SW	3,681,092	8/72	Titchenal et al.	99	174	
SW	5,667,827	9/97	Breen et al.	426	129	
SW	5,711,978	1/98	Breen et al.	426	129	
SW	5,799,495	9/98	Gast et al.	62	78	
SW	5,811,142	9/98	DelDuca et al.	426	424	

FOREIGN PATENT DOCUMENTS

* Exr. initial	Document number	Date	Country	Class	Sub- class	Translation enclosed (?)
SW	W0 95/00030	01/05/95	PCT international	A-23B	7148	

OTHER DOCUMENTS (Including Author, Title, Date, Pertinent Pages, etc.)

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To

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OTHER DOCUMENTS (Including Author, Title, Date, Pertinent Pages, etc.)

Exr. initial	Details of Document	Translation enclosed (?)
SW	Clarke et al., "Temperature Switchable Membranes for Creating and Maintaining Beneficial Package Atmospheres for Fresh Produce", Plastic Film and Sheeting, 17, pp. 22-34 (January, 2001) ✓	
SW	Clarke, "Temperature Switchable Membranes for Packaging Fresh Produce", 2000 TAPPI Polymers, Laminations & Coatings Conference, November, 2000, pp. 1257-1271 ✓	
SW	Clarke, "Temperature Switchable Membranes for Packaging Fresh Produce", Paper, Film & Foil Converter, November 1, 2000 ✓	
SW	Clarke, "Temperature Switchable Membranes for Creating and Maintaining Beneficial Package Atmospheres for Fresh Produce", 1999 Polymers, Laminations & Coatings Conference, pp. 663-669 August 1999 ✓	
SW	Clarke et al, "The Future in Film Technology: a Tunable Packaging System for Fresh Produce", 7 th Int. Controlled Atm. Res. Conf CA97 Proc. 5, 68-75 (October 1997) ✓	
SW	Mannapperuma et al, "Design of Polymeric Packages for Modified Atmosphere Storage of Fresh Produce", Proc. 5 th Int'l Res. Conf, vol 2, pp. 225-233 ✓	
SW	Liu,, "The Ethylene Problem in Apple Storage", Michigan State University, Hort. Rep 28, pp. 86-96 (1977) ✓	
SW	Kader, "Relative Tolerance of Fruits and Vegetables to Elevated CO ₂ and reduced O ₂ Levels", Michigan State University, Hort. Rep 28, pp. 260-264 (1977) ✓	
SW	Marriott, "Bananas -- Physiology and Biochemistry of Storage and Ripening for Optimum Quality", CRC Critical Reviews in Food Science & Nutrition, pp. 41-54 (1980) ✓	
SW	Liu, "Storage of Bananas in Polyethylene Bags with an Ethylene Absorbent", HortScience, 5 (1), pp. 25-27 (February, 1970) ✓	

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Attached to serial #4

FORM PTO-1449
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Atty. Docket No.:
13282-1

Appl'n No.:
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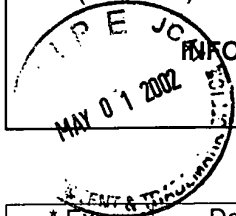
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US PATENT DOCUMENTS

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	3,450,542	6/69	Badran	99	154	
	4,734,324	3/88	Hill	428	317.3	
	4,830,863	5/89	Jones	426	118	
	4,842,875	6/89	Anderson	426	118	
	4,910,032	3/90	Antoon, Jr.	426	118	
	4,923,703	5/90	Antoon, Jr.	426	118	
	5,045,331	9/91	Antoon, Jr.	426	118	
	5,160,768	11/92	Antoon, Jr.	428	35.2	
	5,254,354	10/93	Stewart	426	106	
	6,013,293	1/00	De Moor	426	106	09/10/97

FOREIGN PATENT DOCUMENTS

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	W0 94/12040	06/09/94	PCT international	A 23B	7/00	
	W0 96/38495	12/05/96	PCT international	C 08J	9/36	
	W0 00/04787	02/03/00	PCT international	A 23B	7/148	
	351115	01/17/90	Europe	B 65D	81/24	
	351116	01/17/90	Europe	B 65D	81/24	

OTHER DOCUMENTS (Including Author, Title, Date, Pertinent Pages, etc.)

Exr. initial	Details of Document	Translation enclosed (?)
	Yahia, E. 1997. Modified/controlled atmospheres for bananas and plantains (Musa spp). p. 104-109 in: A.A.Kader (editor). CA'97 Proceedings volume 3: Fruits other than apples and pears. Postharvest Horticulture Series No. 17, University of California, Davis.	
<i>SW</i>	Biale, J.B. Respiration of Fruits Encyclopedia of Plant Physiology (1960) Berlin: Springer-Verlag; Ed. W. Ruhland, Vol. XII, Pt. 2, pp. 536 and 566-571 ✓	
<i>SW</i>	Brady, C.J.; O'Connell, P.B.H.; Smydzuk, J.; Wade, N.L. Permeability, Sugar Accumulation, and Respiration Rate in Ripening Banana Fruits Aust. J. Biol. Sci., (1970) 23, pp. 1143-1152 ✓	

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initial	Details of Document	Translation enclosed (?)
SW	Broughton, W.J.; Wu, K.F. Storage Conditions and Ripening of Two Cultivars of Banana Scientia Hort. (Amsterdam) (1979) Vol. 10, Issue 1: pp. 83-93 ✓	
SW	Brown, D.J. The Effects of Low Oxygen Atmospheres on Ethylene and Carbon Dioxide Production by and 1-Amino-cyclopropane-1-Carboxylic Acid Concentration in Banana Fruits MS Thesis (1981), University of Maryland, College Park ✓	
SW	Elyatem, S.M.; Banks N.H.; Cameron, A.C. Oxygen Concentration Effects on Ethylene Production by Ripening Banana Tissue Postharvest Biology and Technology 4 (1994), pp. 343-351 ✓	
SW	Fuchs, Y.; Gorodeiski, N.T. The Course of Ripening of Banana Fruits Stored in Sealed Polyethylene Bags J. Amer. Soc. Hort. Sci., (1971) 96(4): pp. 401-403 ✓	
SW	Gowen, S. Bananas and Plantains Chapman & Hall (1995) pp. 424-425 ✓	
SW	Hesselman, C.W.; Freebairn, H.T. Rate of Ripening of Initiated Bananas as Influenced by Oxygen and Ethylene J. Amer. Soc. Hort. Sci., (1969) 94(6): pp. 635-637 ✓	
SW	Hewage, S.K.; Wainwright, H.; Wijerathnam S.W.; Swinburne, T. The Modified Atmosphere Storage of Bananas as Affected by Different Temperatures Postharvest Phys., Pathology and Technol. for Hort. Commodities: Recent Advances (1995) pp. 172-176 ✓	
SW	Kanellis, A.; Solomos, T. The Effect of Low Oxygen on the Activities of Pectinmethylesterase and Acid Phosphatase During the Course of Ripening of Bananas 4 th Natl. Controlled Atmosph. Res. Conf.; Raleigh, NC (1985) SM Blankenship: pp. 20-26 ✓	
SW	Leonard, E.R. Studies in Tropical Fruits. XVII. The Respiration of Bananas in Different Concentrations of Oxygen at 53F, and During Subsequent Ripening in Air at 68F. Annals of Botany (July 1947) N.S. Vol. XI, No. 43: pp. 299-331 ✓	
SW	Liu, F.W. Storing Ethylene-Pretreated Bananas in Controlled Atmosphere and Hypobaric Air J. Amer. Soc. Hort. Sci. (1976) 101(3):pp. 198-201 ✓	

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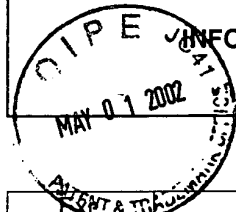
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initial	Details of Document	Translation enclosed (?)
	Liu, F.W. Banana Response to Low Concentrations of Ethylene J. Amer. Soc. Hort. Sci., (1976) 101(3) pp. 222-224 ✓	
SW	Liu, F.W. Ethylene Inhibition of Senescent Spots on Ripe Bananas ✓ J. Amer. Soc. Hort. Sci. (1976) Vol. 101(6): pp. 684-686	
SW	Liu, F.W. Ripening Bananas with Ethephon in Three Polymeric Film Packages ✓ HortScience, (1978) 13(6) pp. 688-690	
SW	Liu, F.W. Synergistic Effects of High Temperature and Low Concentration Ethylene on Ripening of "Dwarf Cavendish" Bananas ✓ HortScience (1978) 13(6): pp. 690-692	
SW	Lowings, P.H.; Cutts, D.F. The Preservation of Fresh Fruits and Vegetables ✓ Proceedings - Inst. Food Science & Tech. of the UK (June 1982) Vol. 15(2): pp. 52-54	
SW	Mapson, L.W. Biosynthesis of Ethylene and Its Control ✓ IN: Conf Trop Subtrop Fruits; Food Research Institute, Norwich, England: (1969), pp. 85-92	
SW	Mapson, L.W. Biosynthesis of Ethylene and the Ripening of Fruit ✓ Endeavour (1970) Vol. 29(106): pp. 29-33	
SW	Mapson, L.W.; Robinson, J.E. Relation Between Oxygen, Tension, Biosynthesis of Ethylene, Respiration and Ripening Changes in Banana Fruit ✓ J. Food Technol. (1966) Vol. 1, pp. 215-225	
SW	Marriott, J. Bananas - Physiology and Biochemistry of Storage and Ripening for Optimum Quality ✓ CRC Critical Reviews in Food Science and Nutrition (1980) 13(1): pp. 41-42	
SW	McGlasson, W.B.; Wills, R.B.H. Effects of Oxygen and Carbon Dioxide on Respiration, Storage Life, and Organic Acids of Green Bananas ✓ Aust. J. Biol. Sci. (1972) 25(1): pp. 35-42	
SW	Parsons, C.S.; Gates, J.E.; Spalding, D.H. Quality of Some Fruits and Vegetables after Holding in Nitrogen Atmospheres ✓ Amer. Soc. for Hort. Sci. (1964) Vol. 84: pp. 549-566	

FORM PTO-1449 (Rev 8/83)	U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE	Atty. Docket No.: 13282-1	Appl'n No.: 09/852,190
INFORMATION DISCLOSURE STATEMENT (Use several sheets if necessary)		Applicant: Clarke	
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initial	Details of Document	Translation enclosed (?)
SW	Peacock, B.C. Banana Ripening-Effect of Temperature on Fruit Quality Queensland Journal of Agricultural and Animal Sciences (1980) Vol. 37(1): pp. 39-45 ✓	
SW	Quazi, M.H.; Freebairn, H.T. The Influence of Ethylene, Oxygen, and Carbon Dioxide on the Ripening of Bananas Botanical Gazette, (1970) 131(1):pp. 5-14 ✓	
SW	Rippon, L.E.; Trochoulis, T. Ripening Responses of Bananas to Temperature ✓ Aust. J. of Exper. Ag. and Animal Husbandry (1976) Vol. 16, Part 78: pp. 140-144	
SW	Scott, K.J.; McGlasson, W.B.; Roberts, E.A. Potassium Permanganate as an Ethylene Absorbent in Polyethylene Bags to Delay Ripening of Bananas During Storage Aust. J. of Exper. Ag. and Animal Husbandry (1970) Vol. 10: pp. 237-240 ✓	
SW	Scriven, F.M.; Gek, C.O.; Wills, B.H. Sensory Differences between Bananas Ripened Without and With Ethylene HortScience (1989) 24(6): pp. 983- 984 ✓	
SW	Smock, R.M. Controlled Atmosphere Storage of Fruits ✓ Horticultural Reviews, 1979, Vol. 1, pp. 301-336	
SW	Smock, R.M. Methods of Storing Bananas ✓ Philippine Agriculturist (1967) Vol. 51: pp. 501-517	
SW	Wade, N.L. Effects of Oxygen Concentration and Ethephon Upon the Respiration and Ripening of Banana Fruits J. of Experimental Botany, (1974) Vol. 25(88): pp. 955-964 ✓	
SW	Wardlaw, C.W. Preliminary Observations on the Refrigerated Gas Storage of Gros Michel Bananas Tropical Agriculture (Trinidad), (1940) Vol. XVII, No. 6: pp. 103-105 ✓	
SW	Woodruff, R.E. Modified Atmosphere Storage of Bananas ✓ Proc. Natl. CA Res. Conf., Michigan State Univ. (1969b) Hort Rpt. 9:pp. 80-94	
SW	Young, R.E.; Romani, R.J.; Biale, J.B. Carbon Dioxide Effects on Fruit Respiration. II. Response of Avocados, Bananas, & Lemons Plant Physiol., (1962) Vol. 37: pp. 416-422 ✓	

Examiner's signature SWENSTEIN	Date considered
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